





United States Department of Agriculture

## LEMON ALMOND GREEN BEANS

Yields 6 servings

Prep Time: 10 minutes | Cook Time: 10 minutes | Total Time: 20 minutes

2 tablespoons extra-virgin olive oil, divided

1 ½ pounds green beans, trimmed

½ cup raw almonds

1 tablespoon fresh lemon juice

1 clove garlic

Salt and pepper, to taste

1. Preheat oven to 400°F.
2. Toss the green beans with 1 tablespoon of olive oil, salt and pepper on a sheet pan. Roast the beans for about 10 minutes, or until tender-crisp.
3. While the beans are cooking, combine the almonds, lemon juice, garlic, and remaining olive oil in a food processor and pulse until roughly chopped. Season to taste with salt and pepper.
4. Transfer the green beans to a serving platter and top with the almond crumble before serving

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